

COOKING AND CRAFTING

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Today is my first post here at Babyccino. I am so excited about being part of this amazing blog which I have followed for as long as I can remember. I want to thank Esther, Courtney and Emilie for thinking of me, and also to say hello to the other contributors! This is going to be so much fun!!!! So, for my first post I would like to share [the project](#) we had going on in our house a while ago. We decided to do some muffins, perfect for a picnic and for this time of the year.

My son and I love doing the weekend cooking together but this time, I prepared some crafts for him, so while I was cooking, he was crafting. I got inspired by Ratatouille, the lovely movie full of mice, and I found this perfect template [here](#).

Here are the ingredients for both cooking and crafting:



For the muffins:

- 1/2 cup unbleached all-purpose flour
- 1 1/2 cup corn flour
- 2 teaspoons salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 2 large eggs, lightly beaten
- 1 1/4 cups buttermilk
- 7 tablespoons melted unsalted butter, divided
- 2 tablespoons honey
- 1 1/4 cups thinly sliced leeks, white and light green parts only, divided
- 1 cup grated sharp cheddar cheese

For the mice:

Felt, wiggly eyes, yarn or similar for the moustaches, Pipe cleaner

First peel the leeks and cut them into small pieces. Grate the cheddar cheese.

Preheat the oven to 190° C.

Sift all the dry ingredients in a bowl. In a small bowl mix the wet ingredients: the eggs lightly beaten, the melted butter, the honey and the buttermilk. Beat together, make a well in the dry ingredients and incorporate the wet ingredients. Stir until smooth. Stir in the cheese and 1 cup leeks.. Top each muffin with a few of the remaining leek rings and a spoonful of the remaining melted butter.



While this is happening, Nico is doing the mouse, very concentrated in his task.

The muffins are ready to bake. Grease or line a 12-cup muffin tin with baking papers, I used colour ones. Then fill each about three quarters full. Heat in the oven for around 25 minutes or until tops begin to brown.





I can say we had a lovely morning. The muffins are delicious, even cold, and they make great food for going out. And the mice make great gifts. Nico gave all of them away in the same moment!

-Maria

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